

# SPIKED MULLED CIDER

- 2 oz apple brandy (I recommend Laird's Bonded apple brandy) - or brown spirit of choice
- 4 oz mulled cider (or to taste)

Combine in a mug and heat in the microwave or build in a rocks glass over ice.

## MULLED CIDER

- ½ gallon apple cider
- 8 cinnamon sticks
- ½ tablespoon whole cardamom pods
- ½ tablespoon whole allspice
- ½ tablespoon whole cloves
- 2 whole nutmeg
- zest of 1 orange

Combine all ingredients in a pot, the spices can be bundled in cheesecloth for easies removal later. Save the cider jug if you plan on storing it. Bring to a boil then take down to a simmer for about 30 minutes. Remove from heat and strain out the spices, or remove the cheesecloth bag. Served immediately or let cool to room temperature and funnel into cider jug and refrigerate.

